babycakes™ whoopie pies

Model # WH-24 Instruction Manual

For more information, visit us online at www.thebabycakesshop.com

IMPORTANT SAFEGUARDS

When using electrical appliances especially when children are present, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

1. READ ALL INSTRUCTIONS.
2. Do not touch hot surfaces. Use any handles or knobs. Parts become hot during use.
3. To protect against electrical shock, do not place cord, plug or appliance in water or other liquid.
4. This appliance should not be used by children. Close supervision is necessary when any appliance is operated near children.
5. Do not leave appliance unattended while in use.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before cleaning and putting on or taking off parts.
7. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
8. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electrical shock or injury.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. Do not use the appliance for other than its intended use.
14. To disconnect remove plug from wall outlet.

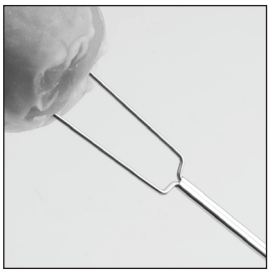
SAVE THESE INSTRUCTIONS

OPERATING INSTRUCTIONS

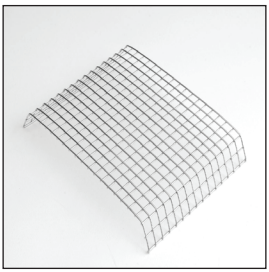
PRODUCT MAY VARY SLIGHTLY FROM ILLUSTRATIONS

1. Nonstick Cooking Surface
2. Power and Ready Lights
3. Locking Lid Latch

ACCESSORIES:



Fork Tool



Cooling Rack

Icing Bag with Filling Tip

This appliance is for HOUSEHOLD USE ONLY. It may be plugged into an AC electrical outlet (ordinary household current). Do not use any other electrical outlet.

CORD PLUG

A short power supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit into the outlet, reverse the plug and try again. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

LINE CORD SAFETY TIPS

1. Never pull or yank on cord or the appliance.
2. To insert plug, grasp it firmly and guide it into outlet.
3. To disconnect appliance, grasp plug and remove it from outlet.
4. Before each use, inspect the line cord for cuts and/or abrasion marks. If any are found, this indicates that the appliance should be serviced and the line cord replaced.
5. Never wrap the cord tightly around the appliance, as this could place undue stress on the cord where it enters the appliance and cause it to fray and break.

Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use. If a longer detachable power-supply cord or extension cord is used:

1) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance, and

2) The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

DO NOT OPERATE APPLIANCE IF THE LINE CORD SHOWS ANY DAMAGE, OR IF APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.

IMPORTANT
During the first few minutes of initial use, you may notice smoke and/or a slight odor. This is normal and should quickly disappear. It will not recur after appliance has been used a few more times.

BEFORE USING

6. Carefully unpack the whoopie pie maker and all parts. Remove all packaging materials, including any stickers or labels.
7. Clean the interior and exterior surfaces of the whoopie pie maker with a damp cloth or sponge. Wipe dry with a soft cloth. **NEVER IMMERSE THE WHOOPIE PIE MAKER OR CORD IN WATER OR ANY OTHER LIQUID.**
8. Position the whoopie pie maker on a dry, level, heat-resistant surface.
9. It is recommended to operate this appliance on a separate outlet and circuit from other appliances to avoid overloading the circuit.

HOW TO USE

1. Position the whoopie pie maker on a dry, level, heat-resistant surface.
2. Release the lid latch and lift the lid to the open position.
3. To maintain the quality of the nonstick it is recommended to periodically coat the nonstick surface with a small amount of vegetable oil. This can be done with a paper towel or with a nonstick oil spray. Wipe off any excess oil.
4. Plug the power cord into a 120V outlet, preferably on a separate outlet from other appliances to prevent the circuit from being overloaded.
5. Lower the lid to the closed position and allow the whoopie pie maker to preheat for a minimum of 3 minutes. The red POWER light will be illuminated.
   TIP: Get batter and fillings ready while the whoopie pie maker is preheating.
6. When the whoopie pie maker has preheated to the proper cooking temperature, the green READY light will illuminate.
7. Open the top lid using an oven mitt or pot holder to avoid making contact with hot surfaces.
   CAUTION: Surfaces of the whoopie pie maker are hot. To avoid accidental burns or contact with the hot surfaces or steam being released while cooking, always open and close the lid of the whoopie pie maker using an oven mitt or pot holder.
8. Fill each cooking reservoir with approximately 1 teaspoon of batter. Be careful not to overfill the cooking reservoirs as the batter will expand during the cooking process.
   TIP: To easily fill the cooking reservoirs, use a small teaspoon measuring spoon.
9. Lower the lid using an oven mitt or pot holder. Press down slightly so the lid latch is

secured.

10. Actual cooking time will vary depending on ingredients being prepared. A general guideline is about 2 minutes of cooking time per batch.
11. With oven mitts or a pot holder, release the lid latch and open the whoopie pie maker lid.
12. Remove the cooked whoopie pies with the fork tool, using caution not to scratch or damage the nonstick surface. If removing pies with a utensil not provided, use a wooden or other heat-resistant non-metallic utensil.
13. When finished cooking, remove plug from wall outlet and allow the appliance to cool before moving, cleaning or storing.

CLEANING AND MAINTENANCE

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself.

1. Before cleaning, unplug from outlet and allow to cool.
2. Clean the interior and exterior surfaces of the donut maker with a damp cloth or sponge. Wipe dry with a soft cloth. **NEVER IMMERSE THE WHOOPIE PIE MAKER OR CORD IN WATER OR ANY OTHER LIQUID.**
3. To remove batter baked onto the cooking surface, pour a small amount of cooking oil onto the hardened batter. After 5 minutes, wipe with a paper towel or dry cloth. A clean kitchen brush or even a toothbrush works well to remove stubborn batter.
4. NEVER USE ABRASIVE CLEANERS OR SCOURING PADS TO CLEAN THE WHOOPIE PIE MAKER, AS THOSE MAY DAMAGE THE SURFACES.

To store, be sure all parts are clean and dry. Store appliance in its box or in a clean, dry place. Never store it while it is hot or wet. Never wrap cord tightly around the appliance; keep it loosely coiled.

WHOOPIE PIE MAKER HINTS AND SUGGESTIONS

- Fill the Whoopie pie wells with just about 1 teaspoon of batter. A very small 1 teaspoon scoop makes it quick and easy. Look at shops specializing in candy making or cake decorating for a perfectly sized scoop.

- Whoopie pies cook quickly - about 2 to 2½ minutes, so set a timer. Check to see if the whoopie pies are done by inserting a toothpick in the center of the cakes. For the most even cooking, remove the whoopie pies in the same order in which you filled the cooking reservoirs.

- The nonstick coating makes it easy to use and generally, the whoopie pie batter never sticks. However, if slight sticking occurs, spray the surfaces with a nonstick spray.

- Once cool, fill the whoopie pies with the filling. For a professional look, fill a decorating bag and pipe the filling on the flat side of half of the whoopie pies, top with remaining halves.

- Traditionally, whoopie pie cakes and fillings contrast - fluffy, white marshmallow filling inside chocolate whoopie pies or cream cheese frosting inside a red velvet whoopie pie looks and taste fantastic. Of course, the combinations are endless and you can use your own creativity. Regularly check www.thebabycakesshop.com for new recipes.

- For a decorative look, roll whoopie pies on the side in sprinkles, crushed nuts, coarse decorating sugars or finely crushed cookie crumbs. The toppings will adhere to fillings and create a decorative edge.

- Many people like to make ice cream sandwiches from whoopie pies. Instead of the fillings, sandwich softened ice cream between the cooled whoopie pie halves. Wrap tightly in plastic wrap and freeze.

- Traditionally, whoopie pie filling was creamy and vanilla, but of course, you can use any filling you might prefer. For example, make a coconut-pecan filling, similar to what you might use to frost a German Cake cake or add chopped, toasted nuts or toasted coconut. Or flavor the filling with lemon, almond, peppermint or maple extract. For a quick treat, fill whoopie pies with a prepared cake frosting.

RECIPES

Chocolate Whoopie Pies

Ingredients:

- 1 cup all-purpose flour
- ¼ cup unsweetened cocoa
- ½ teaspoon baking soda
- ½ teaspoon salt
- 4 tablespoons butter, softened
- ½ cup packed brown sugar
- 1 teaspoon vanilla
- ¾ cup buttermilk
- 1 egg yolk

Directions:

1. Combine flour, cocoa, baking soda and salt in a medium bowl and set aside.
2. Place butter, brown sugar and vanilla in a separate large mixing bowl. Using a mixer on medium speed, beat together until creamy (about 3 minutes). Add egg yolk and blend well.
3. Reduce speed to low and add flour mixture and buttermilk alternately, beginning and ending with the flour mixture.
4. Preheat whoopie pie maker until green READY light illuminates.
5. Fill each cooking reservoir with about 1 teaspoon of batter and bake about 2 to 2½ minutes or until done.
6. Quickly and carefully remove to cool on a wire rack. Repeat with remaining batter.

Makes 36 whoopie pie halves or 18 sandwiched whoopie pies

Tip: If you don't have buttermilk on hand, pour 1 tablespoons lemon juice or white vinegar into a glass measuring cup. Add milk to equal 1 cup. Stir and allow to stand 5 to 10 minutes, then use in place of buttermilk in this recipe.

Red Velvet Whoopie Pies

Ingredients:

- 2 cups German chocolate cake mix (half of an 18.5 oz. cake mix)
- 4 tablespoons butter, melted
- ½ cup water
- 1 tablespoon red food coloring
- 1 egg

Directions:

1. Place all ingredients in a large mixing bowl. Using a mixer on medium speed, beat together until blended (about 2 minutes).
2. Preheat whoopie pie maker until green READY light illuminates.
3. Fill each cooking reservoir with about 1 teaspoon of batter and bake about 2 to 2½ minutes or until done.
4. Quickly and carefully remove to cool on a wire rack. Repeat with remaining batter.

Makes 38 whoopie pie halves or 19 sandwiched whoopie pies

Vanilla Whoopie Pies

Ingredients:

- 3 egg yolks
- ¾ cup sugar
- 1½ cups all-purpose flour
- 1½ teaspoons baking powder
- ¼ teaspoon salt
- 6 tablespoons butter, softened
- ⅔ cup milk
- 1 teaspoon vanilla

Directions:

1. In a small, deep bowl, beat egg yolks and sugar with a mixer on medium-high speed. Beat until mixture is a light lemon color and fluffy (about 2 minutes).
2. Combine flour, baking powder and salt in a large mixing bowl. Add butter and beat with a mixer on medium speed until mixture resembles coarse meal and butter is evenly distributed. Beat in sugar-egg mixture. Beat in milk and vanilla.
3. Preheat whoopie pie maker until green READY light illuminates.
4. Fill each cooking reservoir with about 1 teaspoon of batter and bake about 2 to 2½ minutes or until done.
5. Quickly and carefully remove to cool on a wire rack. Repeat with remaining batter.

Makes 36 whoopie pie halves or 18 sandwiched whoopie pies

Pumpkin Whoopie Pies

Ingredients:

- 1½ cups all-purpose flour
- 2 teaspoons pumpkin pie spice
- ½ teaspoon baking powder
- ½ teaspoon baking soda
- ¼ teaspoon salt
- ½ cup vegetable oil
- 1 cup packed brown sugar
- 1 egg
- 1 cup pumpkin
- 1 tablespoon milk
- ½ teaspoon vanilla

Directions:

1. Combine flour, pumpkin pie spice, baking powder, baking soda and salt in a medium mixing bowl. Set aside.
2. Place oil and brown sugar in a large mixing bowl. Using a mixer on medium-high speed, beat until light and creamy (about 1 minute). Beat in egg. Beat in pumpkin, milk and vanilla. Add flour mixture and mix until well blended.
3. Preheat whoopie pie maker until green READY light illuminates.
4. Fill each cooking reservoir with about 1 teaspoon of batter and bake about 2 to 2½ minutes or until done.
5. Quickly and carefully remove to cool on a wire rack. Repeat with remaining batter.

Makes 48 whoopie pie halves or 24 sandwiched whoopie pies

Quick and Easy Cake Mix Whoopie Pies

Ingredients:

- 2 cups cake mix (half of an 18.5 oz. cake mix)
- 4 tablespoons butter, melted
- ½ cup water
- 1 egg

Directions:

1. Place all ingredients in a large mixing bowl. Using a mixer on medium speed, beat together until blended (about 2 minutes).
2. Preheat whoopie pie maker until green READY light illuminates.
3. Fill each cooking reservoir with about 1 teaspoon of batter and bake about 2 to 2½ minutes or until done.
4. Quickly and carefully remove to cool on a wire rack. Repeat with remaining batter.

Makes 38 whoopie pie halves or 19 sandwiched whoopie pies

Marshmallow Filling

Ingredients:

- 4 tablespoons butter, softened
- ¾ cup confectioners' sugar
- 1 cup marshmallow cream
- 1 teaspoon vanilla

Directions:

1. In a medium mixing bowl, using a mixer on medium speed, beat together all ingredients until well blended and creamy (about 3 to 4 minutes).
2. Dollop or pipe between 2 whoopie pie halves.

Makes about 1¼ cups filling

Cream Cheese Filling

Ingredients:

- 2 tablespoons butter, softened
- 2 ounces cream cheese, softened
- 1¾ cup confectioners' sugar
- 1 teaspoon vanilla

Directions:

1. In a medium mixing bowl, using a mixer on medium speed, beat together all ingredients until well blended and creamy (about 3 to 4 minutes).
2. Dollop or pipe between 2 whoopie pie halves.

Makes about 1 cup filling

Creamy Chocolate Filling

Ingredients:

- 3 tablespoons butter, softened
- 1⅓ cup confectioners' sugar
- 2 tablespoons cocoa
- 3 to 4 tablespoons heavy whipping cream

Directions:

1. In a medium mixing bowl, beat butter using a mixer on medium speed until creamy. Beat in sugar and cocoa. Beat in 3 tablespoons cream, then beat in additional cream as needed until filling is soft and spreadable.
2. Dollop or pipe between 2 whoopie pie halves.

Makes about 1 cup filling

Creamy Vanilla Filling

Ingredients:

- 3 tablespoons shortening
- 3 tablespoons butter, softened
- ¾ cup confectioners' sugar
- 1 teaspoon vanilla
- ¼ cup light corn syrup
- 1 to 2 tablespoons heavy whipping cream

Directions:

1. In a medium mixing bowl, using a mixer on medium speed, beat shortening and butter together until creamy. Beat in sugar and vanilla. While beating constantly, beat in corn syrup. Beat in 1 tablespoon cream, then beat in additional cream as needed until filling is soft and spreadable.
2. Dollop or pipe between 2 whoopie pie halves.

Makes about 1 cup filling

ONE YEAR LIMITED WARRANTY

SELECT BRANDS, INC. warrants, subject to the conditions stated below, that from the date of purchase, this product will be free from mechanical defects for a period of one (1) year. SELECT BRANDS, INC., at its option, will repair or replace this product found to be defective during the warranty period. Should this product become defective by reason of improper workmanship or material defect during the specified warranty period, Select Brands, Inc. will repair or replace the same effecting all necessary parts replacements for a period of one year from the date of purchase. Transportation charges on parts, or products in whole, submitted for repair or replacement, under this warranty, must be borne by the purchaser.

CONDITIONS: This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty service or replacement. Dealers, service centers, or retail stores do not have the right to alter, modify or in any way, change the terms and conditions of this warranty. Warranty registration is not necessary to obtain warranty on Select Brands, Inc. products. Save your proof of purchase receipt.

ABOUT YOUR PRODUCT WARRANTY: Most warranty repairs are handled routinely, but sometimes requests for warranty service may not be appropriate. For example, warranty service would NOT apply if the product damage occurred because of misuse, lack of routine maintenance, shipping, handling, warehousing or improper installation. Similarly, the warranty is void if the manufacturing date or the serial number on the product has been removed or the equipment has been altered or modified. During the warranty period, the authorized service dealer, at its option, will repair or replace any part that, upon examination, is found to be defective under normal use and service.

NORMAL WEAR: This warranty does not cover normal wear of parts or damage resulting from any of the following: Negligent use or misuse of the product; Improper voltage or current; Use contrary to the operation instructions; Deviation from instructions regarding storage and transportation; Repair or alteration by anyone other than SELECT BRANDS, INC. or an authorized service center. Further, the warranty does not cover Acts of God, such as fire, flood, hurricanes and tornadoes.

SELECT BRANDS, INC. shall not be liable for any incidental or consequential damages caused by the breach of any express or implied warranty. Except to the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty. Some states, provinces or jurisdictions do not allow the exclusion or limitation of incidental o consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state or province to province.

HOW TO OBTAIN WARRANTY SERVICE: You must contact SELECT BRANDS, INC. Customer Service at 1-913-663-4500. A Customer Service representative will attempt to resolve warranty issues over the phone. If telephone resolution is not possible, the Customer Service representative will require your assistance in performing routine diagnostic procedures. This warranty is effective for the time periods listed above and subject to the conditions provided for in this policy.

To view other **BABYCAKES** products, visit us online at www.thebabycakesshop.com

BABYCAKES is a registered trademark of Select Brands, Inc. 66219

Made in China

babycakes™

For more information, visit us online at www.thebabycakesshop.com

Babycakes is a registered trademark of Select Brands, Inc. Lenexa, KS 66219 USA